

ABSTRACT

A protein free glaze forming composition is provided which is storage stable at room temperature. The glaze forming composition includes water, a modified food starch, one or more antibacterial preservatives, a vegetable gum, an alginate and an edible food grade acid. The resulting composition is storage stable at room temperature. It is protein and milk free. It is also sugar free. In use, the surface glaze is sprayed on the bakery product either before or after baking to provide a high gloss shine. The surface glaze composition according to the invention is particularly useful on pies to provide a glaze that is crack resistant and on baked products with flaky crusts.